



## ELEVATED COCKTAILS



<b>Rum &amp; Coke</b>	<b>\$17</b>
Light and Dark Rum, Villon Cognac, Coffee Simple, Coke Foam, Bitters	
<b>Not Your Mom's Cosmo</b>	<b>\$17</b>
Detroit City Vodka, Acid-Adjusted Pineapple Juice, Pomegranate, Triple Sec	
<b>Notorious F.I.G</b>	<b>\$17</b>
Detroit City Lady of House Gin, Arugula Campari, Fig-Infused Vermouth	
<b>Dying Breed</b>	<b>\$17</b>
Buffalo Trace Bourbon, Coffee-infused Amaro Montenegro, Bitters	
<b>Cactus Flower</b>	<b>\$16</b>
G4 Blanco Tequila, Prickly Pear Liqueur, Lime, Triple Sec	
<b>Pie Plant Fizz</b>	<b>\$16</b>
Gin, Strawberry Rhubarb Aperol, Lemon Juice, Egg White, Topped with Soda	
<b>Irish Skeleton Key</b>	<b>\$17</b>
Jameson, St. Germain, Lemon Juice, Egg White, Ginger Syrup, Orange Bitters	
<b>Sambal Daiquiri</b>	<b>\$16</b>
Chili Mango Bacardi, Lime Juice, Simple Syrup	
<b>Loving Cup</b>	<b>\$17</b>
Lemoncello, Raspberry Shrub, Soda, Finished with Brut	
<b>Knoop Old Fashioned</b>	<b>\$18</b>
Brown Butter Washed Angel's Envy Bourbon Syrup, Bitters	

## CLASSIC COCKTAILS



<b>Fitzgerald</b>	<b>\$14</b>
Hendricks Gin, Simple Syrup, Lemon Juice	
<b>Vieux Carre</b>	<b>\$16</b>
Sazerac Rye, Villon Cognac, Sweet Vermouth, DOM Benedictine, Angostura Bitters, Peychaud's Bitters	
<b>Last Word</b>	<b>\$14</b>
Tanqueray Gin, L'Excuse, Luxardo Maraschino, Lime	
<b>Paloma</b>	<b>\$14</b>
Corazon Blanco Tequila, Lime, Grapefruit	
<b>Aviation</b>	<b>\$14</b>
Empress Gin, Violette Liqueur, Lemon, Maraschino	
<b>Hugo Spritz   Draft Cocktail</b>	<b>\$14</b>
St. Germain Elderflower liqueur, Mint, Brut, Lime	

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Wine



### Bubbles

Cava Arte Latino Brut| Catalonia, Spain \$13.50|\$50

### Rose

Mawby SEX Brut Rose|Michigan, USA| on tap \$11  
Campuget Grenache -Mouvedre '23|Costieres de Nimes, France \$9|36

### Whites

Black Star Farms Dry Riesling '22, Michigan, USA \$12|\$44  
Echo Bay Sauvignon Blanc '22, Marlborough, NZ \$12|\$44  
Maso Canali Pinot Grigio '21|Trentio Alto-Adige, Italy \$11|\$40  
Abadia de San Campio Albariño '22|Rias Baixas, Spain \$14|\$54  
Chateau St. Michelle Chardonnay '22|Washington, USA \$13|\$46  
Marquis de Goulaine Sancerre '20|Loire, France \$70  
La Chablisienne "Le Finage" '22|Burgundy, France \$75  
Rhombauer Chardonnay '22|Carneros, California, USA \$120

### Reds

Punto Final Malbec '21|Mendoza, Argentina \$11|\$40  
Erath Resplendent Pinot Noir '21|Oregon, USA \$13|\$50  
Chateau Mezain '22|Bordeaux, France \$14|54  
Chateau St. Michelle Cabernet '22|Washington, USA \$12|\$44  
Argiano Super Tuscan '21|Tuscany, Italy \$12|\$44  
Viña Cobos Bramare Malbec '21|Uco Valley, Mendoza, Argentina \$60  
Cune Gran Reserva '15 / Rioja Alta, Rioja, Spain \$70  
La Solitude Chateauneuf du Pape '21|Rhone, France \$95  
Prunotto Barbaresco '20|Piedmont, Italy \$95  
Caymus Cabernet Sauvignon '22/Napa Valley, CA, USA \$120

### Draft Beer

Please ask your server about our rotating draft selection

Founders MI Pilsner, ABV 5% \$8  
Brewery Vivant Contemplation , ABV 7% \$8  
Shorts Bellaire Brown, ABV 7% \$8  
Founders Nitro Rubaeus, ABV 5.7% \$8  
Third Nature, Canopy Haze IPA, ABV 6.8% \$8  
Perrin Black, Black Ale, ABV 5.8% \$8  
Yuengling, American Lager, ABV,4.5% \$8  
Vandermil Hard Apple Cider ABV,6.5 \$7  
Perrin Cast a Lime, ABV,5.8% \$7

### BOTTLES & CANS

Bud Light	\$6	Stella	\$7
Miller Lite	\$6	Founders All Day IPA	\$8
Coors Light	\$6	Long Drink	\$7
Modelo	\$7	White Claw	\$7
Bells Two Hearted	\$7	High Noon	\$7